

The AMERICAN

STEAK • SEAFOOD • COCKTAILS



STARTERS

jacob's chowder | 10

creamy New England seafood chowder, littleneck clams, cod, potatoes

chicken avocado spring rolls 18

house rolled, Asian slaw, fresh avocado, Thai Chili & sweet 'n spicy sauce

pan seared ahi tuna 21

seared sesame Ahi tuna, crispy wontons, wasabi, ginger soy

crispy chicken wings 19

finished with Thai Chili, chopped peanuts, peppadews

fire roasted shrimp 22

jumbo shrimp, roasted corn + bean salad, honey lime vinaigrette, crème fraîche, hot pepper tomato jam

fried calamari 19

shaved onion, piquante peppers, marinara

eggplant stack 18

panko crusted, roasted tomatoes, grilled zucchini, fresh mozzarella, balsamic glaze

SALADS

caesar 11 | 14

romaine hearts, house-made croutons, pecorino romano

farmer's market 11 | 14 GF

field greens, cherry tomatoes, dried berries, carrots, cucumbers, balsamic vinaigrette

pear & walnut 13 | 17 GF

mixed greens, pears, bleu cheese, dried berries, candied walnuts, carrots, balsamic vinaigrette

burrata 19 GF

heirloom tomatoes, field greens, pesto, balsamic reduction

summer berry 13 | 17 GF

arugula, seasonal berries, goat cheese, lemon vinaigrette

classic wedge | 17 GF

iceberg, applewood smoked bacon, tomato jam, red onion, bleu cheese crumbles, garlic parmesan dressing

add ons

*grilled chicken +7 | tuscan chicken +8 | salmon +12
shrimp +12 | ahi tuna +14*

RAW BAR

shrimp cocktail 18

four jumbo shrimp

crab cocktail 24

four oz jumbo lump

lobster tail cocktail 45

eight oz Maine lobster tail

seafood tower MP

three jumbo shrimp, twelve oysters, seared ahi tuna, jumbo lump crab, 8 oz. Maine lobster tail

chef selected oysters MP

by the half or full dozen

seafood duet MP

four jumbo shrimp, six chef selected oysters

STEAKS & SEAFOOD

handcut filet mignon | 56 GF

8 oz center cut, roasted red potatoes

cabernet filet | 62 GF

8 oz center cut, cabernet sauce, wild mushrooms, caramelized onions, risotto

steak frites | 54 GF

14 oz center cut NY strip, french fries, chimichurri

surf & turf

8 oz. filet

with shrimp scampi | 68

8 oz. filet

with Georges Bank scallops | 72

seafood sambuca | 54 GF

pan seared jumbo shrimp, George Bank Scallops, spinach, peppadews, linguine, silky sambuca sauce

georges bank scallops | 49 GF

pan seared, risotto, lemon caper pan sauce

dijon salmon | 36

mustard panko encrusted, spinach risotto, sun-dried tomato cream sauce

CLASSICS

chicken parmesan | 30

classic chicken parmesan, linguine, marinara cream sauce

veal parmesan | 40

classic veal parmesan, linguine, marinara cream sauce

anthony's bolognese | 30 GF

slow braised ground beef & pork, marinara, ricotta, pappardelle

new orleans jambalaya | 34 GF

chicken, shrimp, andouille sausage, creole rice

alla vodka | 28 GF

pan seared chicken, roasted broccoli, caramelized onions, vodka sauce, linguine

HANDHELD

**all sandwiches are served with french fries.
Substitute a Caesar salad or a Farmer's Market salad +5**

J&A burger | 20

Vermont white cheddar, applewood smoked bacon

steakhouse burger | 22

wild mushroom, caramelized onions, cabernet sauce, cheddar

high rock chicken | 20

applewood smoked bacon, Vermont cheddar, honey mustard sauce

ahi tuna tacos | 25

two flour tortillas, sesame crusted tuna, wasabi mayo, lemon caper aioli, Asian slaw, crispy wontons, salsa, corn & bean salad

SIDES

french fries 10 | truffle fries 13 | risotto 11 | oven roasted potatoes 11 | seasonal vegetables 11 | creamed spinach 12 | brussel sprouts + bacon 10

(GF) Gluten Free - Menu Selections that can be modified to meet Gluten-Free guidelines. Consuming raw or uncooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.

Please inform our staff of any food allergies.

Gratuity of 20% will be applied to groups of 6 or more.